



## Produce Growers Farmers & Orchardists

Our gleaning program can be an option for your seconds or produce that may otherwise go unharvested. We donate any produce we glean to local food shelves and meal programs (our agency partners). This way we can help farmers make the most of their crop while providing our community with more fresh vegetables and fruits. Gleaned produce is highly needed, valued, and appreciated by many of our agency partners due to its freshness.

Our Glean Team loves partnering with farms and orchards within roughly 1 hour of the Twin Cities area, using organic practices, minimal pesticides, and/or are sustainability focused.

If you have roughly 100 lbs of excess produce that would otherwise go to waste, connect with The Food Group! Gleaned produce is considered a donation and receipts will be provided at the end of the season for tax purposes. Learn more about [farmer food donation tax benefits](#).

We bring our own supplies including boxes, tools, handwashing stations and a tent. TFG trains volunteers on food safety, farm safety and proper harvesting techniques.

Please fill out [this](#) google form or contact Marena directly for more information.

## Home Gardens

Please connect with your local food shelf if you have excess produce you cannot consume or distribute yourself. Many food shelves accept fresh, quality produce and when they're nearby, produce can get to families faster. Find food shelves in your area registered with Ample Harvest on [this map](#).

### Best practices:

- Try planting an extra row of a produce item that your local food shelf needs. Find out more about the international Plant an Extra Row movement from [GardenComm](#) and discover steps to build the gleaning community in your neighborhood.
- Sanitation is extremely important when handling and storing produce. Find a summary of best practices before, during and after a harvest [here](#) via UMN Extension.
- Check out a [summary of the Good Samaritan Act](#) to see what liability protections you have when donating produce.

### Waste Reduction:



Consider food preservation techniques such as canning and fermenting if you are unable to donate or consume excess produce before it perishes. UMN Extension has many resources and [classes](#) on food preservation. TFG has a juicer and dehydrator at their New Hope offices that is available for use upon request.

## Food Shelves

**Receive gleaned produce!** Contact James Sellers, Agency Relations Specialist, at [jsellers@thefoodgroupmn.org](mailto:jsellers@thefoodgroupmn.org).

**You can build your own Glean Team!** Find the USDA's United We Serve Toolkit [here](#) to get started. The Gleaning Project also has a detailed [volunteer manual](#).

## START GLEANING WITH US!

**Connect with Marena Ekblad at:**

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**Phone:** 763-450-4207

[Join The Glean Team group](#) on Facebook.